CATERING MENU

BARTOLOTTA
CATERING & EVENTS
AT THE PECK & BUSHEL BARN
### TRAY PASSED HORS D’OEUVRES

**COLD**

Recommended minimum order of 4-6 pieces per person, per hour

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BACCHUS TUNA TARTARE</strong></td>
<td>Sushi grade yellow fin tuna on a crispy wonton with sesame soy vinaigrette and wasabi tobiko</td>
<td>$44</td>
</tr>
<tr>
<td><strong>SALMON RILLETTE</strong></td>
<td>Smoked and poached salmon spread on canapes</td>
<td>$28</td>
</tr>
<tr>
<td><strong>ROASTED SHALLOT AND APPLE TART (V)</strong></td>
<td>Chilled, topped with crème fraiche</td>
<td>$28</td>
</tr>
<tr>
<td><strong>BRUSCHETTA (V)</strong></td>
<td>Fresh tomatoes, basil, shaved parmesan, crostini</td>
<td>$25</td>
</tr>
<tr>
<td><strong>BACON, APPLE AND GOUDA BITES (GF)</strong></td>
<td>Apple smoked bacon, gouda, Granny Smith apples</td>
<td>$28</td>
</tr>
<tr>
<td><strong>CHICKEN PESTO SALAD</strong></td>
<td>Honey Crisp apples, grilled bread</td>
<td>$28</td>
</tr>
<tr>
<td><strong>BEEF ROULADE</strong></td>
<td>Shaved top sirloin, horseradish cream, frizzled onions, arugula</td>
<td>$29</td>
</tr>
<tr>
<td><strong>BLACK TRUFFLE DEVILED EGGS (V)</strong></td>
<td>Farm fresh eggs, shaved black truffle, microgreens</td>
<td>$48</td>
</tr>
<tr>
<td><strong>PROSCIUTTO WRAPPED ASPARAGUS (GF)</strong></td>
<td>Asparagus spears, provolone, prosciutto, olive oil</td>
<td>$27</td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL (GF)</strong></td>
<td>Jumbo Gulf shrimp, cocktail sauce</td>
<td>$48</td>
</tr>
</tbody>
</table>

**VEGETARIAN (V) GLUTEN-FREE (GF)**
Recommended minimum order of 4-6 pieces per person, per hour

**HOT**

**WILD MUSHROOM TART (V)**
Wild mushroom, fonduta, truffle oil
$30 per dozen

**CHEDDAR GOUGERES (V)**
Made with Hook’s 5 year cheddar
$28 per dozen

**CRISPY PORK BELLY**
Served on a sweet potato chip, topped with apple jam
$34 per dozen

**BAKED BRIE**
Phyllo dough, brie, apple preserves
$28 per dozen

**STUFFED MUSHROOM CAP (V)**
Boursin cheese, bulls blood
$28 per dozen

**MINIATURE CRAB CAKES**
Fresh lump crab meat, Old Bay seasoning, spicy remoulade
$37 per dozen

**SHORT RIB TARTS**
Braised short rib, root vegetables
$32 per dozen

**SPANAKOPITA (V)**
Spinach, feta cheese
$26 per dozen

**APPLE RUMAKI**
Cortland or Granny Smith apples, bacon, cinnamon-maple glaze
$28 per dozen

**LONDON BROIL**
Hanger steak pops, brandy peppercorn sauce
$33 per dozen

**VEGETARIAN (V) GLUTEN-FREE (GF)**
Stationary hors d’oeuvres must be ordered based on final guest count. Prices may vary due to the season or availability.

**Stationary Hors d’Oeuvres**

**Wisconsin Cheese Shop**
Wisconsin artisanal cheeses, artisan bread, rustic crackers, fruit compotes, Wisconsin honey, nuts
$10 per person, per hour

**Produce Market**
Assorted seasonal vegetables, homemade dips and hummus
$8 per person, per hour

**Anti Pasti Display**
Variety of smoked and cured meats, accompanied by cured olives, marinated veggies, and fresh herbs
$10 per person, per hour

**Seafood Towers**
Stunning displays filled with shaved ice, fresh lemons and seafood

**Jumbo Shrimp Cocktail**
$48 per dozen

**Fresh Shucked Oysters**
$60 per dozen

**Cracked Jonah Crab Claws**
$65 per dozen
# Late Night Hors D’Oeuvres

## Tray Passed

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Cheese and Tomato Soup Shooters</td>
<td></td>
<td>$33 per dozen</td>
</tr>
<tr>
<td>Flatbread Pizza</td>
<td>An assortment of chef’s choice flatbread pizzas</td>
<td>$12 per flatbread pizza, serves 8-10 pieces</td>
</tr>
<tr>
<td>Mini Sliders</td>
<td>Angus beef sliders, Merkt’s cheese spread, frizzled onions</td>
<td>$40 per dozen</td>
</tr>
<tr>
<td>Pulled Pork Sandwiches</td>
<td>Slow-roasted pork, home-made barbecue sauce, apple slaw</td>
<td>$30 per dozen</td>
</tr>
</tbody>
</table>

## On the Sweeter Side

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel Apple Bar</td>
<td>Granny Smith apples, warm caramel, assorted toppings, staff manned to assist guests</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Miniature Root Beer Floats</td>
<td>Sprecher root beer, vanilla ice cream, tray passed</td>
<td>$135 per gallon, serves about 40 guests</td>
</tr>
<tr>
<td>Miniature Ice Cream Drinks</td>
<td>Grasshoppers and Brandy Alexanders, whipped cream, chocolate straw, tray passed</td>
<td>$175 per gallon, serves about 40 guests</td>
</tr>
<tr>
<td>Candy Station</td>
<td>Assortment of penny candy, beautifully displayed, bags provided for take home</td>
<td>$5 per person</td>
</tr>
</tbody>
</table>
PLATED DINNER MENU

FIRST COURSE

First course is included in the entrée pricing unless otherwise indicated with an additional charge.

Please select one of the following:

ROQUEFORT SALAD
Frisée lettuce, Belgian endive, radicchio, toasted walnuts, Granny Smith apples, Rothe Kase buttermilk blue cheese, sherry vinaigrette
Add $2 per guest

GOAT CHEESE AND SPINACH SALAD
Demi sec tomatoes, roasted hazelnuts, goat cheese, baby spinach, apple slices, balsamic vinaigrette
Add $2 per guest

FRESH HERB SALAD
Spring mix, romaine, fresh herbs, red onion, grape tomatoes, white wine vinaigrette

CAESAR SALAD
Bartolotta’s signature salad with romaine, romano dressing, croutons, parmesan crisp

MIXED GREENS
Mesclun spring mix, crisp romaine, tomatoes, red onions, cucumber, red wine vinaigrette

CAPRESE SALAD
Sliced roma tomatoes, fresh buffalo mozzarella, basil, aged balsamic vinaigrette
Add $2 per guest

STRAWBERRY SALAD
Mixed greens, fresh strawberries, toasted almonds, brie crostini, cabernet vinaigrette

ROASTED BEET SALAD
Beets, sheeps milk ricotta, arugula, citrus vinaigrette, toasted pine nuts

POTATO LEAK SOUP (V)
Idaho potatoes, leeks, light cream, nutmeg, fried leeks

VEGETARIAN (V) GLUTEN-FREE (GF)
## PLATED DINNER MENU

### ENTRÉE COURSE
Add $2.50 per person for a second protein entrée choice

## BEEF AND PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FILET MIGNON AU POIVRE</strong></td>
<td>Lightly pepper crusted 8oz filet, potato purée, french green beans, au poivre sauce</td>
<td>$48 per person</td>
</tr>
<tr>
<td><strong>GRILLED NEW YORK STRIP STEAK</strong></td>
<td>Yukon gold potato purée, caramelized brussels sprouts and bordelaise sauces</td>
<td>$44 per person</td>
</tr>
<tr>
<td><strong>GRILLED PORK CHOP</strong></td>
<td>Grilled loin chop, roasted sweet potatoes and apples and rosemary cider sauce</td>
<td>$36 per person</td>
</tr>
<tr>
<td><strong>BRAISED SHORT RIBS</strong></td>
<td>Boneless short ribs, potato purée, blanched carrots, red wine sauce</td>
<td>$40 per person</td>
</tr>
<tr>
<td><strong>GRILLED HANGER STEAK</strong></td>
<td>Honey-citrus marinated steak, sautéed spinach, potato purée and buerre rouge</td>
<td>$45 per person</td>
</tr>
<tr>
<td><strong>DURAC PORK CHOP</strong></td>
<td>Grilled pork chop, parmesan potatoes, sautéed mushrooms, spinach and Marsala cream sauce</td>
<td>$38 per person</td>
</tr>
</tbody>
</table>

## POULTRY

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<tr>
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<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COQ AU VIN</strong></td>
<td>Chicken braised in red wine, pearl onions with thyme, roasted carrots, bacon, mushrooms, potato purée</td>
<td>$35 per person</td>
</tr>
<tr>
<td><strong>GRILLED CITRUS CHICKEN</strong></td>
<td>Grilled semi-boneless chicken breast, root vegetable purée, grilled asparagus, citrus butter sauce</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>CHICKEN STRASBOURG</strong></td>
<td>Chicken, house-made wild mushroom stuffing, French green beans, tomato concasse and Madiera cream sauce</td>
<td>$32 per person</td>
</tr>
<tr>
<td><strong>PAN ROASTED CHICKEN</strong></td>
<td>Roasted semi-boneless chicken breast, traditional tuscan style, rosemary and garlic, caramelized brussels sprouts, potato purée</td>
<td>$34 per person</td>
</tr>
</tbody>
</table>

## SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
<td>Sautéed spinach, potato purée, buerre blanc</td>
<td>$37 per person</td>
</tr>
<tr>
<td><strong>SEARED SEA SCALLOPS</strong></td>
<td>Lacinato kale, potato purée, buerre blanc</td>
<td>$46 per person</td>
</tr>
<tr>
<td><strong>ROASTED SEA BASS OR HALIBUT SEASONAL</strong></td>
<td>Wild striped sea bass or halibut, garlic mashed potatoes, ratatouille vegetables, basil oil and a chive white wine butter sauce</td>
<td>$38 per person</td>
</tr>
<tr>
<td><strong>WISCONSIN WHITEFISH</strong></td>
<td>Pan-roasted whitefish, herbed potato cake, sautéed spinach and leeks, basil white wine butter sauce</td>
<td>$35 per person</td>
</tr>
</tbody>
</table>
## ENTRÉE COURSE

### VEGETARIAN

- **RIGATONI CON MELANZANE**
  - Tubes of pasta, house-recipe tomato sauce, eggplant, mozzarella pearls, fresh basil, parmigiano-reggiano
  - $28 per person

- **PENNE PASTA WITH PESTO CREAM SAUCE**
  - Zucchini, sautéed mushrooms, grape tomatoes and parmesan cheese
  - $28 per person

- **RISOTTO DI FUNGHI**
  - Wild mushroom risotto, fontina cheese, white truffle oil
  - $30 per person

- **BAKED EGGPLANT**
  - House-made tomato sauce, herbed ricotta custard
  - $27 per person

### DUETS

- **PETITE FILET MIGNON AND SHRIMP**
  - 6 oz filet, three jumbo Gulf shrimp, asparagus, potato purée, béarnaise sauce
  - $50 per person

- **PETITE FILET MIGNON AND SCALLOPS**
  - 6 oz filet, two diver-caught sea scallops, sautéed garlic spinach, potato purée, red wine demi
  - $52 per person

- **PETITE FILET MIGNON AND LOBSTER**
  - 6 oz filet, half lobster tail, sautéed spinach, potato purée, béarnaise sauce
  - $56 per person

- **PETITE FILET MIGNON AND SALMON**
  - 6 oz filet, Atlantic salmon, wilted spinach, potato purée, buerre rouge
  - $48 per person

- **PETITE FILET MIGNON AND CHICKEN BREAST**
  - 6 oz filet, airline chicken breast, parmesan potatoes, asparagus, brandy peppercorn sauce
  - $46 per person
FAMILY STYLE MENU

SALAD COURSE

$48 per person
Additional fees may apply as indicated

**ROQUEFORT SALAD**
Frisée lettuce, Belgian endive, radicchio, toasted walnuts, Granny Smith apples, Rothe Kase buttermilk blue cheese, sherry vinaigrette
Add $2 per guest

**FRESH HERB SALAD**
Spring mix, romaine, fresh herbs, red onion, grape tomatoes, white wine vinaigrette

**MIXED GREENS**
Mesclun spring mix, crisp romaine, tomatoes, red onions, cucumber, red wine vinaigrette

**STRAWBERRY SALAD**
Mixed greens, fresh strawberries, toasted almonds, brie crostini, cabernet vinaigrette

**GOAT CHEESE AND SPINACH SALAD**
Demi sec tomatoes, roasted hazelnuts, goat cheese, baby spinach, apple slices, balsamic vinaigrette
Add $2 per guest

**CAESAR SALAD**
Bartolotta’s signature salad with romaine, romano dressing, croutons, parmesan crisp

**CAPRESE SALAD**
Sliced roma tomatoes, fresh buffalo mozzarella, basil, aged balsamic vinaigrette
Add $2 per guest

**ROASTED BEET SALAD**
Beets, sheeps milk ricotta, arugula, citrus vinaigrette, toasted pine nuts

VEGETABLES AND POTATOES

**POTATO PURÉE**

**ROASTED SWEET POTATO PURÉE**

**SAUTÉED SPINACH**

**CORN RELISH**

**CHEF’S CHOICE SEASONAL MEDLEY**

**ROASTED ROSEMARY POTATOES**

**SALT CRUSTED BAKED POTATOES**

**CARAMELIZED BRUSSELS SPROUTS**

**RATATOUILLE VEGETABLES**

**FRENCH GREEN BEANS**
**ENTRÉE COURSE**

Please select two
Additional cost may apply as indicated

- **GRILLED TOP SIRLOIN STEAK**
  Sliced, served with brandy peppercorn sauce

- **CHICKEN MARSALA**
  Marsala cream sauce, mushroom

- **PRIME RIB**
  Slow roasted prime rib, horseradish cream
  Add $5 per person

- **LEMON-HERB CHICKEN BREAST**
  Tender, cooked with fresh herbs

- **BEEF TIPS AND GRAVY**
  Pearl onions, mushroom gravy

- **BBQ RIBS**
  Smoothered in house barbeque sauce

- **VEAL PICATTA**
  Lemon-caper butter sauce
  Add $3 per person

- **SHRIMP SCAMPI**
  Grilled shrimp cooked with garlic butter,
  topped with herbed bread crumbs
  Add $4 per person

- **RIGATONI CON MELANZANE**
  Tubes of pasta, house-recipe tomato sauce,
  eggplant, mozzarella pearls, fresh basil,
  parmigiano-reggiano

- **PORCHETTA**
  Italian sausage, fennel,
  rosemary stuffed pork loin
## DESSERT MENU

### PLATED DESSERTS

All items are priced per person

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FLOURLESS CHOCOLATE CAKE</strong></td>
<td>Rich chocolate cake with whipped cream and berry sauce</td>
<td>$9</td>
</tr>
<tr>
<td><strong>SEASONAL CRISP</strong></td>
<td>Warm fruit crisp topped with oat and almond crumble, served with vanilla ice cream</td>
<td>$9</td>
</tr>
<tr>
<td><strong>CHEESECAKE</strong></td>
<td>Vanilla bean or marble cheesecake, served with fresh berries and whipped cream</td>
<td>$8.50</td>
</tr>
<tr>
<td><strong>PANNA COTTA</strong></td>
<td>Chilled citrus tart with toasted meringue and macerated berries</td>
<td>$8</td>
</tr>
<tr>
<td><strong>SORBETS</strong></td>
<td>Selection of seasonal sorbets</td>
<td>$8</td>
</tr>
<tr>
<td><strong>CHOCOLATE TART</strong></td>
<td>Salted caramel and chocolate ganache tart with crème fraîche and pecans</td>
<td>$9</td>
</tr>
<tr>
<td><strong>APPLE TART</strong></td>
<td>Tart shell filled with caramelized apples, served with cinnamon ice cream and tart cherries</td>
<td>$9</td>
</tr>
<tr>
<td><strong>VANILLA CAKE</strong></td>
<td>Vanilla bean cake, served with fresh citrus and cointreau whipped cream</td>
<td>$8.50</td>
</tr>
<tr>
<td><strong>CHOCOLATE MOUSSE</strong></td>
<td>Layers of white, milk and dark chocolate mousse with fresh berries</td>
<td>$8.50</td>
</tr>
<tr>
<td><strong>CHOCOLATE COVERED STRAWBERRIES</strong></td>
<td>Dark chocolate cup filled with chocolate mousse</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE MOUSSE CUPS</strong></td>
<td>Dark chocolate cup filled with chocolate mousse</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td><strong>PASTRY CREAM AND FRUIT TARTS</strong></td>
<td>Layers of citrus curd and berries</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE TRUFFLES</strong></td>
<td>Assorted flavors</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td><strong>CITRUS CUPS</strong></td>
<td>Layers of citrus curd and berries</td>
<td>$28 per dozen</td>
</tr>
</tbody>
</table>

### STATIONARY MINI DESSERTS

Minimum order of 2 dozen for each type; we suggest providing 4 pieces per guest to enjoy

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<tr>
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</thead>
<tbody>
<tr>
<td><strong>MINI CRÈME BRÛLÉE</strong></td>
<td></td>
<td>$28 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE ECLAIRS</strong></td>
<td></td>
<td>$26 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE GANACHE TARTS</strong></td>
<td></td>
<td>$30 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE MOUSSE CUPS</strong></td>
<td>Dark chocolate cup filled with chocolate mousse</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td><strong>CHEESECAKE BITES</strong></td>
<td>Assorted flavors</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td><strong>FRENCH MACAROON</strong></td>
<td>Assorted flavors</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE COVERED STRAWBERRIES</strong></td>
<td>Layers of citrus curd and berries</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td><strong>PASTRY CREAM AND FRUIT TARTS</strong></td>
<td></td>
<td>$30 per dozen</td>
</tr>
<tr>
<td><strong>CHOCOLATE TRUFFLES</strong></td>
<td></td>
<td>$30 per dozen</td>
</tr>
<tr>
<td><strong>CITRUS CUPS</strong></td>
<td></td>
<td>$28 per dozen</td>
</tr>
</tbody>
</table>
BEVERAGE PACKAGES

Package bars will be billed for all guests, not individually. Packages do not include wine poured at your table with dinner. Additional hours available.

COMPLETE PREMIUM BEVERAGE PACKAGE

Premium Liquor, 2 red and 2 white wines, domestic & craft beer

TWO HOURS
$32 per person

THREE HOURS
$37 per person

FOUR HOURS
$42 per person

FIVE HOURS
$47 per person

COMPLETE CALL BEVERAGE PACKAGE

Call Liquor, 2 red and 2 white wine, domestic & craft beer

TWO HOURS
$26 per person

THREE HOURS
$31 per person

FOUR HOURS
$36 per person

FIVE HOURS
$41 per person

BEER, WINE SODA PACKAGES

2 red and 2 white wine, domestic & craft beer

TWO HOURS
$21 per person

THREE HOURS
$26 per person

FOUR HOURS
$31 per person

FIVE HOURS
$36 per person
## BEVERAGE PACKAGES

### CONSUMPTION BEVERAGES

Wines poured with dinner will be charged on consumption $32

### WHITE WINE

- **HAYES RANCH CHARDONNAY**  
  California
- **ANTERRA PINOT GRIGIO**  
  Italy
- **BUTTERFIELD STATION SAUVIGNON BLANC**  
  California
- **JJ MULLER RIESLING**  
  Germany

### RED WINE

- **HAYES RANCH CABERNET SAUVIGNON**  
  California
- **BUTTERFIELD STATION PINOT NOIR**  
  California
- **WOODBRIDGE BY ROBERT MONDAVI MERLOT**  
  California
- **ELSA BIANCHI MALBEC**  
  Argentina

### BEER OPTIONS

#### DOMESTIC

- **MILLER LITE**
- **MILLER HIGH LIFE**

#### CRAFT

- **SPOTTED COW**
- **LAKEFRONT RIVERWEST STEIN**
- **CENTRAL WATERS RIFT IPA**
- **CENTRAL WATERS MUDPUPPY PORTER**
BEVERAGE PACKAGES

PREMIUM BRANDS
Start at $9 per drink*

CALL BRANDS
Start at $8 per drink*

*Above Liquor prices are based on standard mixed drink

GLASS WINE
$6

DOMESTIC BEER
$4 per bottle

IMPORT BEER
$5 per bottle

SOFT DRINKS
$2

CASH BEVERAGES

Prices include tax.
Cash beverage sales do not count toward food and beverage minimum.

PREMIUM BRANDS
Start at $9 per drink*

CALL BRANDS
Start at $8 per drink*

*Above Liquor prices are based on standard mixed drink

GLASS WINE
$6

DOMESTIC BEER
$4 per bottle

IMPORT BEER
$5 per bottle

SOFT DRINKS
$2